

PUBLIC FACILITIES

As an operator of a Public Facility what are your responsibilities during Water Advisories?

In the event of a Water Advisory the City informs users through the media and website about either a **Water Quality Advisory (Fair Rating)** or a **Boil Water Notice (Poor Rating)**.

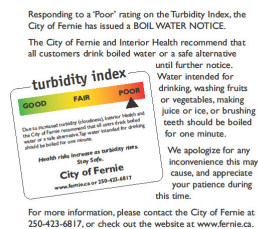
When that occurs, B.C.'s Drinking Water Protection Legislation requires that you advise your customers as follows:

1. Display the Water Advisory poster in common areas;
2. Post Water Quality Advisory sink notices at every sink or drinking water fountain accessible to the public; and
3. Verbally advise your clientele of the Water Quality Advisory, as opportunities arise.

Your business should be receiving notifications of Water Advisories

Please contact City Hall at 250-423-6817 or email city.hall@fernie.ca to register now.

Boil Water Notice



In addition, you could provide a safe alternative to tap water (e.g. bottled water), or install an approved filtration device that will protect your customers now and in the event of future water quality events.

FOOD WORKERS

People handling and preparing food should continue to wash their hands frequently. If a food worker experiences gastrointestinal illness, he/she must stay off work until 48 hours after their symptoms disappear.

ICE MACHINES/BEVERAGE DISPENSERS

Only after the Water Quality Advisory or Boil Water Notice has been rescinded should you empty, clean, and sanitize ice machines or pop dispensers before returning them to service. If manufacturer's instructions are unavailable, undertake the following:

1. Disconnect power and remove and discard ice.
2. Allow remaining ice to melt and drain from the machine.
3. Turn on the power and run two or three freezing cycles and discard all ice produced. Remove all ice-contact parts and wash in hot soapy water.
4. Sanitize ice-contact parts with a solution of one ounce of bleach per three gallons of water
5. Wash, rinse, and sanitize the ice-storage bin.
6. Reassemble the machine a resume normal use.

If machine parts are not removable, then hot soapy water followed by one ounce of bleach in three gallons of water must be circulated through the machine for at least two minutes. Drain the system and thoroughly flush sanitizing solution from the machine.